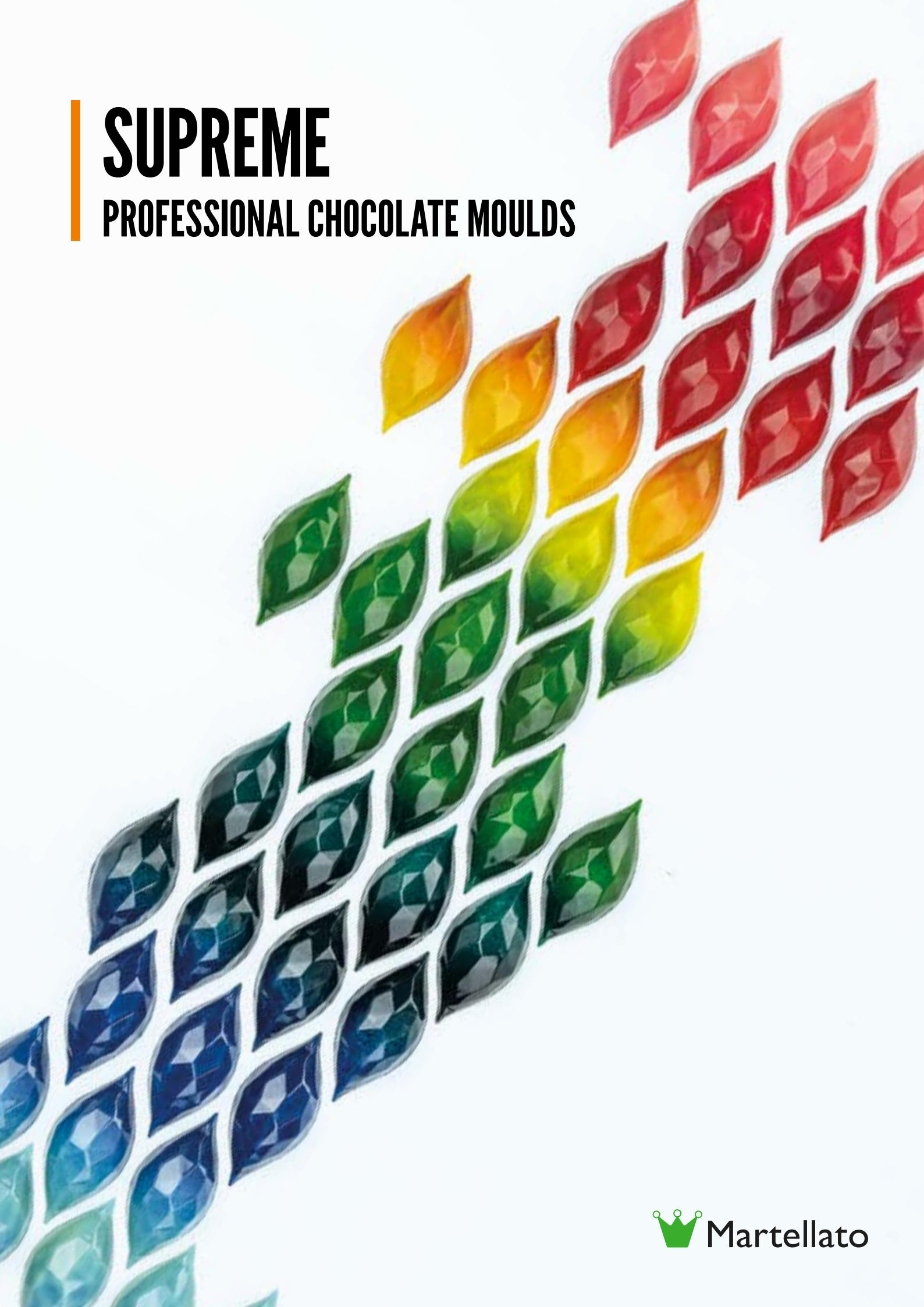


**SUPREME**

**PROFESSIONAL CHOCOLATE MOULDS**



# PASSION FOR CHOCOLATE DESIGN

A wide range of chocolate products is collected in this catalogue: Supreme, the line of professional moulds for pralines, snacks, bars and subjects, also includes moulds for one-shot and rotary machines, moulds for single subjects or for the production of 3D figures such as Easter eggs, spheres and Christmas trees, and much more to be discovered.

With this range, Martellato offers to pastry chefs and chocolatiers a complete selection of products with which realize great aesthetic impact showcases, without missing quality and made-in-Italy design.

*In questo catalogo è raccolta un'ampia gamma di prodotti per il cioccolato: Supreme, la linea di stampi professionali per praline, snack, tavolette e soggetti, comprende anche gli stampi per macchine one shot e rotative, stampi per singoli soggetti o per la produzione di figure 3D come uova di Pasqua, sfere e alberi di Natale e molto altro tutto da scoprire.*

*Con questa gamma, Martellato offre ai pasticceri e ai cioccolatieri un assortimento completo di prodotti ideali per creare vetrine di grande impatto estetico, senza rinunciare alla qualità e al design made in Italy.*





# PRALINES



# SPECIALS/SPECIALI

Vip | VERY IMPORTANT PRALINE

## NEW COLLABORATIONS FOR UNIQUE PRALINES

A successful product is born when Craftsmanship meets Quality, which is why the VIP, Very Important Praline collection continues to be so successful.

Nine internationally renowned Pastry Chefs have chosen Martellato to create an exclusive line of chocolate moulds with attention to the smallest details, offering a unique design and a high level product. Each mould hides a true story inspired by the country, culture and personality of the Pastry Chef: discover the new Slope, Aotrom, Origami, Crystal, Hope and Beat!

*Un prodotto di successo nasce quando la Maestria incontra la Qualità, ecco perché la collezione VIP, Very Important Praline, continua a riscuotere tanto successo.*

*Nove Pastry Chef di fama internazionale hanno scelto Martellato per creare una linea esclusiva di stampi per cioccolato curati nei minimi dettagli, offrendo un design unico e un prodotto di alto livello. Ogni stampo nasconde una vera e propria storia ispirata al paese, alla cultura e alla personalità del Pastry Chef: scoprite i nuovi Slope, Aotrom, Origami, Crystal, Hope e Beat!*

Professional chocolate moulds 275 x 175 mm



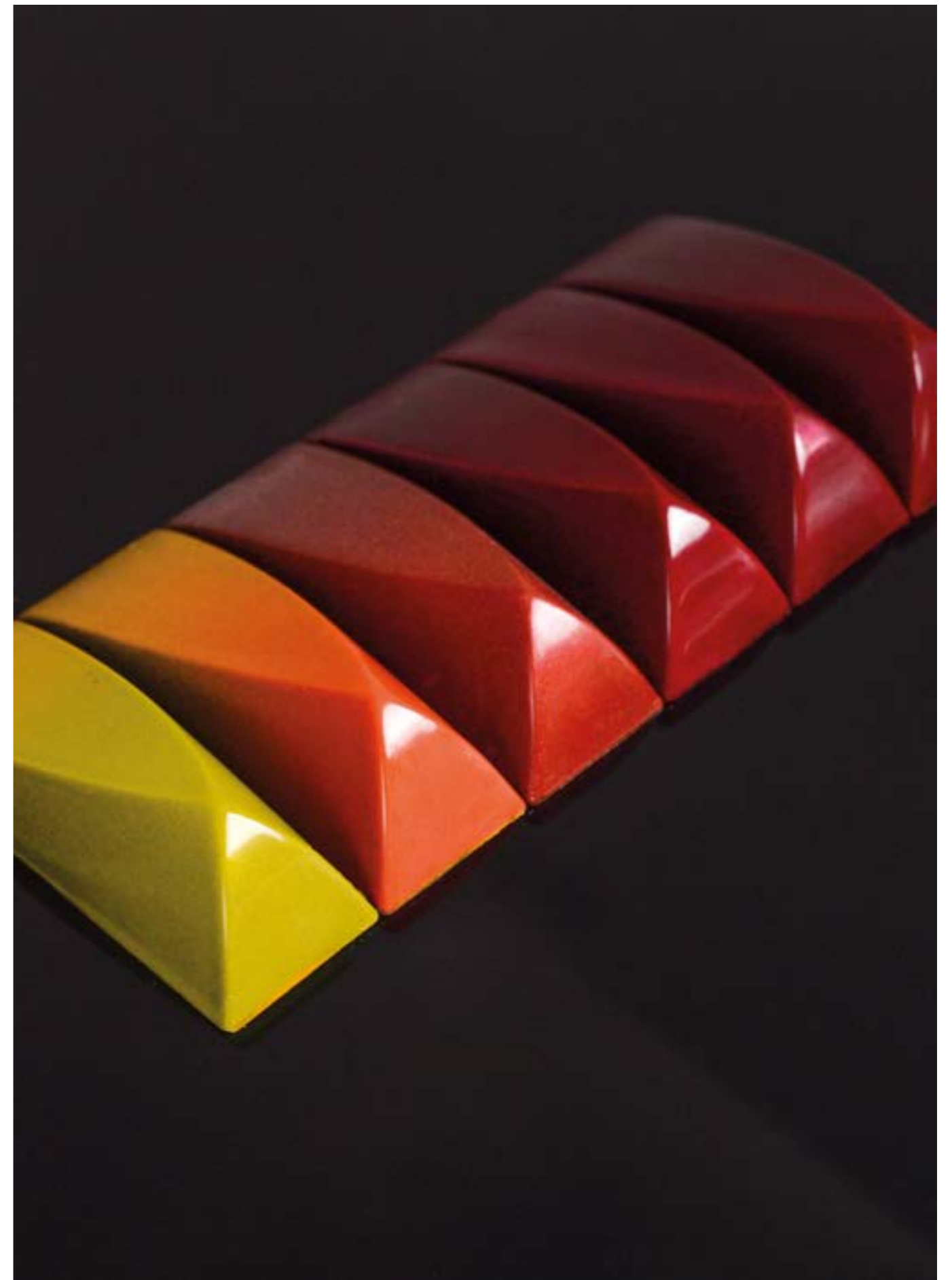




## PHILIP KHOURY

Award-winning pastry chef Philip Khoury is Head Pastry Chef at the prominent Harrods in London. Classically trained, he works to innovate through reformulation and reinvention. His philosophy aims to marry flavour, texture and beautiful presentation in what he calls the holy trinity of dessert enjoyment.

*Il pluripremiato chef pasticcere Philip Khoury è capo pasticcere presso l'importante Harrods di Londra. Di formazione classica, lavora per innovare attraverso la riformulazione e la reinvenzione. La sua filosofia mira a coniugare sapore, consistenza ed estetica in quella che lui chiama la santa trinità del piacere del dessert.*





**New**

### Slope

60 x 20 h 17 mm  
 Weight ~ 11 gr - Prod. 20 pcs  
 Layout 4 x 5 - BPA Free  
 Professional mould 275 x 175 mm

**21MA1065**

CREATED WITH  
*Philp Khoury*





## CAMILA GARCÍA ELIZALDE

Camila G. Elizalde is a Chilean pastry chef with many years of experience, and the owner and founder of StudioPas Academy, a specialized high-level pastry school with over 27,000 students. She has a community of over 190K followers, and in 2022, as the director of the Chilean national pastry selection, she became the American Pastry Champion, taking the first place in the Coupe du Monde Pâtisserie America 2022.

*Camila G. Elizalde è una pastry chef cilena con molti anni di esperienza, fondatrice di StudioPas Academy, scuola di specializzazione in pasticceria di alto livello con più di 27.000 studenti. Ha una community di oltre 190K followers, e nel 2022 diventa American Pastry Champion come direttrice del national pastry team cileno, conquistando il primo posto alla Coupe du Monde Pâtisserie America 2022.*





aotrom



New

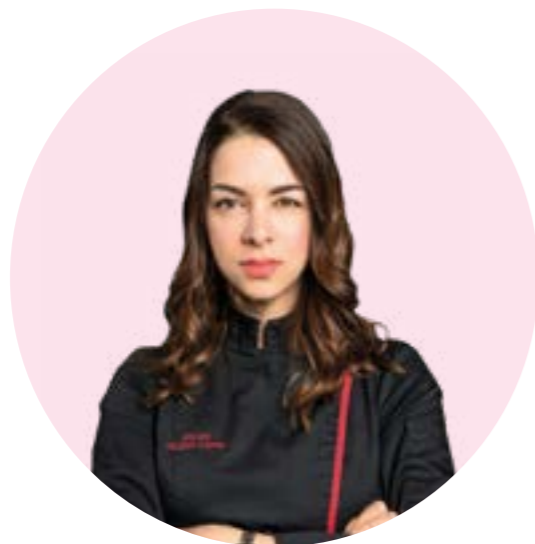
**Aotrom**

29 x 29 h 19 mm  
 Weight ~ 9,5 gr - Prod. 28 pcs  
 Layout 7 x 4 - BPA Free  
 Professional mould 275 x 175 mm

**21MA1063**

CREATED WITH  
*Camila Garcia Elizalde*





## MELISSA COPPEL

World-renowned Chocolatier and one of the few women at the top of her field, Melissa Coppel had many high-level experiences: she worked in Las Vegas at Joel Robuchon at the Mansion (3\* Michelin), Caesars Palace and the Bellagio, before starting her own school in 2016.

Her creations earned her several accolades and she was also named one of the Top 10 Chocolatiers in North America by Dessert Professional.

*Ciocolatiera di fama mondiale e una delle poche donne ai vertici del settore, Melissa Coppel ha avuto molte esperienze di alto livello: con Joel Robuchon It The Mansion (3\* Michelin), Caesars Palace e Bellagio a Las Vegas, prima di avviare la sua scuola nel 2016.*

*Le sue creazioni le sono valse vari riconoscimenti ed è stata nominata tra i 10 Migliori Cioccolatieri del Nord America da Dessert Professional Magazine.*



**New**

### Origami

45,5 x 46 h 16 mm

Weight ~ 10 gr - Prod. 15 pcs

Layout 5 x 3

Professional mould 275 x 175 mm

**MA1058**

CREATED WITH

*Melissa Coppel*



## NICOLAS NIKOLAKOPOULOS

Nicolas is Greek Chocolate Master 2022 and ranked 3rd place at World Chocolate Masters. Throughout his career, he had gained invaluable experience in various hospitality establishments.

He is professor at Le Monde Institute of Tourism Studies in Athens, where his journey began, and he also provides master classes and consulting around the world. He also works as Pastry Chef at the NZ Dessert Designers.

*Nicolas è Greek Chocolate Master 2022 e si è classificato al 3° posto al World Chocolate Masters. Nel corso della sua carriera, ha acquisito una preziosa esperienza in diverse strutture ricettive.*

*È professore al Le Monde Institute of Tourism Studies di Atene, dove è iniziato il suo percorso, e tiene consulenze e corsi di perfezionamento in tutto il mondo. È anche Pastry Chef di NZ Dessert Designers.*



**New**

### Crystal

55 x 25 h 14 mm  
Weight ~ 7,6 gr - Prod. 16 pcs  
Layout 4 x 4  
Professional mould 275 x 175 mm

**MA1060**

CREATED WITH

*Nicolas  
Nikolakopoulos*





# ANNA GERASI

Anna Gerasi is Italian Chocolate Master 2022 and ranked 4th in the World Chocolate Master, the only woman to reach the final. "Chocolate is my favourite material: through it I create and communicate my art." An entrepreneur born in 1976, she runs the historic Piccinelli pastry shop in Brescia with her brother.

*Anna Gerasi è Italian Chocolate Master 2022 e si classifica al 4° posto al World Chocolate Master, unica donna ad accedere alla finale. "Il cioccolato è la mia materia preferita: attraverso di lui creo e comunico la mia arte." Imprenditrice classe 1976, guida la storica pasticceria Piccinelli di Brescia il fratello.*



**New**

## Hope

32 x 32 h 18 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould 275 x 175 mm

**MA1057**

CREATED WITH

*Anna Gerasi*



## MASSIMO CARNIO

World Champion, Italian Chocolate Champion and finalist at the World Chocolate Master, Massimo Carnio is a chocolatier and pastry chef by passion.

A Cacao Barry ambassador, he collaborates as a consultant with many companies in the pastry sector, as well as running with his wife the Villa dei Cedri pastry shop in Valdobbiadene (Treviso - Italy).

*Campione del mondo e Campione Italiano di Cioccolateria, finalista al World Chocolate Master, Massimo Carnio è cioccolatiere e pasticcere per passione. Ambasciatore Cacao Barry, collabora come consulente con varie aziende del settore pasticceria, oltre a gestire con la moglie la pasticceria Villa dei Cedri a Valdobbiadene (Treviso).*



**New**

### Beat

30 x 30 h 17,5 mm

Weight ~ 11 gr - Prod. 24 pcs

Layout 6 x 4

Professional mould 275 x 175 mm

**MA1062**

CREATED WITH

*Massimo Carnio*





**Flora**

30 x 31 h 18 mm  
 Weight ~ 11 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould  
 275 x 175 mm

**MA1050**



CREATED WITH

*Javier Guillén*



**Dune**

ø 31 h 21 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould  
 275 x 175 mm

**MA1052**



CREATED WITH

*Karim Bourgi*



flow



mount



**Flow**

29 x 29 h 18 mm  
 Weight ~ 11 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould  
 275 x 175 mm

**MA1051**



CREATED WITH

*Wei Loon Tan*



**Mount**

32 x 32 h 23 mm  
 Weight ~ 9 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould  
 275 x 175 mm

**MA1047**



CREATED WITH

*Philip Khoury*





**New**

**Venere**

ø 31 h 22 mm  
 Weight ~ 11 gr - Prod. 24 pcs  
 Layout 6 x 4 - BPA Free  
 Professional mould 275 x 175 mm

**21MA1059**



### Jems Diamond

6 square - 30 x 30 h 15 mm - Weight ~ 11 gr  
 6 oval - 42 x 24 h 15 mm - Weight ~ 10 gr  
 6 round - ø 32 h 15 mm - Weight ~ 10 gr  
 Layout 6 x 3  
 Professional mould 275 x 175 mm

**MA1994**



### Theobroma

52 x 26 h 14 mm  
 ~ 9 gr - 21 pcs  
 Layout 7 x 3  
 Professional mould  
 275 x 175 mm

**MA1018**







## Pavillon

27 x 27 h 20 mm  
 Weight ~ 10 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

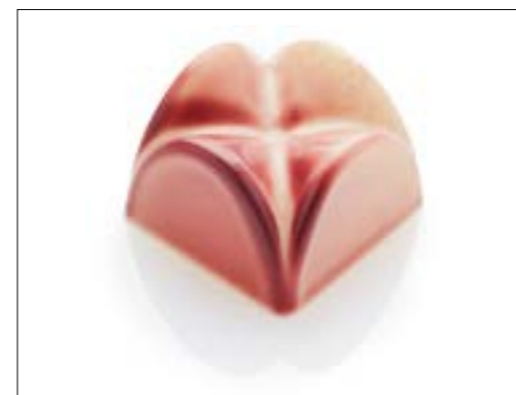
**MA1041**



## Vault

26,5 x 26,5 h 20 mm  
 Weight ~ 9 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1042**



## Cross

26,5 x 26,5 h 18 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1043**

### Sweet 1



ø 32 h 23 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould 275 x 175 mm

**MA1021**

### Sweet 2



ø 32 h 21 mm  
 Weight ~ 11 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould 275 x 175 mm

**MA1022**

### Sweet 3



ø 32 h 19,5 mm  
 Weight ~ 11 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould 275 x 175 mm

**MA1023**

### Sweet 4



ø 33 h 22 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould 275 x 175 mm

**MA1024**







## Quadrato



25 x 25 h 15,5 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1008**

## Cerchio



ø 30 h 15,5 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1007**

## Ottagono



ø 30 h 15,5 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1010**

## Triangolo



33 x 29 h 15,5 mm  
 Weight ~ 8 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould 275 x 175 mm

**MA1009**



## Wave 1

26,9 x 59 h 16 mm  
 Weight ~ 10,4 gr - 14 pcs  
 Layout 7 x 2  
 Professional mould 275 x 175 mm

**MA1003**



## Wave 2

27 x 59 h 17 mm  
 Weight ~ 7,9 gr - 16 pcs  
 Layout 8 x 2  
 Professional mould 275 x 175 mm

**MA1004**



## Wave 3

24,3 x 61,5 h 15,4 mm  
 Weight ~ 9,8 gr - 16 pcs  
 Layout 8 x 2  
 Professional mould 275 x 175 mm

**MA1005**



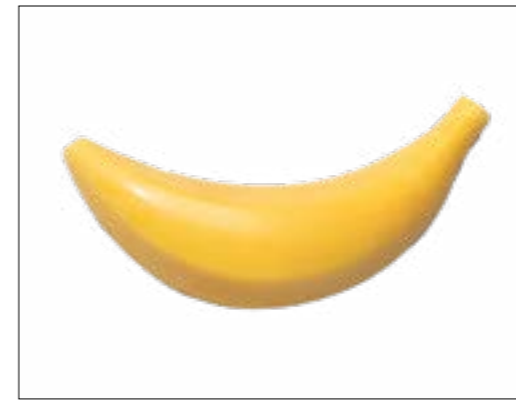
## Wave 4

43,8 x 38,1 h 14,1 mm  
 Weight ~ 9,4 gr - 15 pcs  
 Layout 5 x 3  
 Professional mould 275 x 175 mm

**MA1006**







## Banana

64 x 19 h 15 mm  
 Weight ~ 10 gr - 16 pcs  
 Layout 8 x 2  
 Professional mould 275 x 175 mm

**MA1033**



## Pera

44 x 32 h 17 mm  
 Weight ~ 11 gr - 18 pcs  
 Layout 6 x 3  
 Professional mould 275 x 175 mm

**MA1034**



## Noce

37 x 29 h 17,5 mm  
 Weight ~ 11 gr - 18 pcs  
 Layout 6 x 3  
 Professional mould 275 x 175 mm

**MA1035**



## Arachide

50 x 23 h 15,5 mm  
 Weight ~ 11 gr - 20 pcs  
 Layout 4 x 5  
 Professional mould 275 x 175 mm

**MA1036**



Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

### Domes



38 x 26 h 19 mm  
 Weight ~ 11 gr - 24 pcs  
 Layout 6 x 4

**MA4010**

### Cubes



36 x 25 h 16 mm  
 Weight ~ 10 gr - 24 pcs  
 Layout 6 x 4

**MA4011**

### Hearts



43 x 26 x h 16 mm  
 Weight ~ 11 gr - 20 pcs  
 Layout 5 x 4

**MA4012**

### Dome XL



ø 43 h 33 mm  
 Weight ~ 40 gr - Prod. 12 pcs  
 Layout 4 x 3

**MA1038**

### Stud XL



45 x 45 h 33 mm  
 Weight ~ 34 gr - Prod. 12 pcs  
 Layout 4 x 3

**MA1039**

### Pastry XL



ø 45 h 33 mm  
 Weight ~ 38 gr - Prod. 12 pcs  
 Layout 4 x 3

**MA1040**



Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



## Triangular

25 x 26 h 55 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4

**MA4005**



## Octagonal

25 x 25 h 55 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4

**MA4006**



## Cone

25 x 25 h 55 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4

**MA4007**



# MODERN/MODERNE



## Rocket

ø 23 h 29 mm  
 Weight ~ 9 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1044**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

## Turn



40 x 19 h 16 mm  
 ~ 10 gr - Prod. 25 pcs  
 Layout 5 x 5

**MA1013**

## Twist



39,5 x 19 h 16 mm  
 ~ 11 gr - Prod. 25 pcs  
 Layout 5 x 5

**MA1014**

## Flat



40 x 18 h 16 mm  
 ~ 11 gr - Prod. 25 pcs  
 Layout 5 x 5

**MA1015**

## Pill



40,5 x 18 h 16 mm  
 ~ 10 gr - Prod. 25 pcs  
 Layout 5 x 5

**MA1016**

## Thimble



ø 23 h 28,5 mm  
 ~ 11,5 gr - Prod. 28 pcs - Layout 7 x 4

**MA1045**

## Oblio



ø 32 h 23 mm  
 ~ 8 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1049**

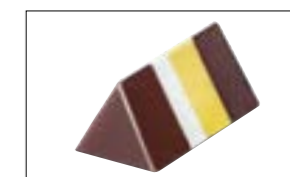
## Side



32 x 32 h 23 mm  
 ~ 9 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1048**

## Triangle



39 x 20 h 16 mm  
 ~ 7 gr - Prod. 27 pcs  
 Layout 9 x 3

**MA1999**

## Plain



39 x 18 h 15,5 mm  
 ~ 10 gr - Prod. 30 pcs  
 Layout 10 x 3

**MA1998**

## Curvy



39 x 18 h 15,5 mm  
 ~ 10 gr - Prod. 30 pcs  
 Layout 10 x 3

**MA1997**





# CLASSIC/CLASSICHE

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



ø 30 h 19 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4  
**MA1002**



50 x 25 h 15 mm  
 ~ 9 gr - 21 pcs  
 Layout 7 x 3  
**MA1011**



54 x 24 h 16 mm  
 ~ 9 gr - 21 pcs  
 Layout 7 x 3  
**MA1012**



25 x 25 h 23 mm  
 ~ 13 gr - 40 pcs  
 Layout 8 x 5  
**MA1019**



25 x 25 h 18 mm  
 ~ 11 gr - 28 pcs  
 Layout 7 x 4  
**MA1020**



33 x 22 h 20 mm  
 ~ 15 gr - 30 pcs  
 Layout 6 x 5  
**MA1025**



ø 29 h 21 mm  
 ~ 8 gr - 40 pcs  
 Layout 8 x 5  
**MA1037**



37 x 31 h 16 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4  
**MA1046**



35 x 23 h 16 mm  
 ~ 9 gr - 36 pcs  
 Layout 6 x 6  
**MA1064**



38 x 28 h 18 mm  
 ~ 15 gr - 30 pcs  
 Layout 6 x 5  
**MA1074**



35 x 20 h 17 mm  
 ~ 12 gr - 30 pcs  
 Layout 6 x 5  
**MA1082**



ø 28 h 23 mm  
 ~ 10 gr - 40 pcs  
 Layout 8 x 5  
**MA1091**



ø 30 h 22 mm  
 ~ 14 gr - 28 pcs  
 Layout 7 x 4  
**MA1094**



17 x 12 h 5 mm  
 ~ 1 gr - 130 pcs  
 Layout 13 x 12  
**MA1281**



27 x 27 h 18 mm  
 ~ 11 gr - 28 pcs  
 Layout 7 x 4  
**MA1303**



ø 25,5 h 21,5 mm  
 ~ 11 gr - 30 pcs  
 Layout 6 x 5  
**MA1350**



ø 28 h 18 mm  
 ~ 10 gr - 28 pcs  
 Layout 7 x 4  
**MA1521**



31 x 24 h 13 mm  
 ~ 8 gr - 35 pcs  
 Layout 7 x 5  
**MA1527**



32 x 22 h 15 mm  
 ~ 8 gr - 42 pcs  
 Layout 7 x 6  
**MA1529**



ø 26 h 19 mm  
 ~ 9 gr - 40 pcs  
 Layout 8 x 5  
**MA1530**



30 x 25 h 15 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1604</b>	30 x 30 h 12 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1606</b>	ø 28 h 17,5 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1607</b>	30 x 23 h 18 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1609</b>	ø 29 h 18 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1610</b>
---	---	--	---	--



ø 30 h 15 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1611</b>	38 x 30 h 15 mm ~ 9 gr - 20 pcs Layout 5 x 4 <b>MA1612</b>	ø 30 h 20 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1618</b>	29 x 29 h 12 mm ~ 9 gr - 18 pcs Layout 6 x 3 <b>MA1619</b>	33 x 25 h 12 mm ~ 8 gr - 24 pcs Layout 6 x 4 <b>MA1620</b>
--	---	--	---	---



33 x 33 h 15 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1621</b>	30 x 24 h 12 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1622</b>	28 x 32 h 15 mm ~ 8 gr - 32 pcs Layout 8 x 4 <b>MA1624</b>	30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 <b>MA1625</b>	30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 <b>MA1629</b>
---	---	---	---	---



30 x 18 h 15 mm ~ 7 gr - 30 pcs Layout 6 x 5 <b>MA1631</b>	30 x 18 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 <b>MA1632</b>	34 x 25 h 15 mm ~ 8 gr - 30 pcs Layout 6 x 5 <b>MA1638</b>	48 x 18,5 h 19 mm ~ 9 gr - 16 pcs Layout 4 x 4 <b>MA1640</b>	21 x 21 h 18,5 mm ~ 8 gr - 28 pcs Layout 7 x 4 <b>MA1800</b>
---	---	---	---	---



26 x 20 h 21 mm ~ 8 gr - 28 pcs Layout 7 x 4 <b>MA1801</b>	ø 23 h 18,5 mm ~ 7 gr - 28 pcs Layout 7 x 4 <b>MA1802</b>	26 x 20 h 21 mm ~ 8 gr - 28 pcs Layout 7 x 4 <b>MA1803</b>	ø 25 h 18,5 mm ~ 8 gr - 28 pcs Layout 7 x 4 <b>MA1804</b>	29 x 19 h 16 mm ~ 8 gr - 28 pcs Layout 7 x 4 <b>MA1900</b>
---	--	---	--	---







28 x 20 h 17 mm ~ 7 gr - 28 pcs Layout 7 x 4 <b>MA1903</b>	29,5 x 19 h 17 mm ~ 7 gr - 28 pcs Layout 7 x 4 <b>MA1907</b>	27 x 31 h 18 mm 9,5 gr - 28 pcs Layout 7 x 4 <b>MA1925</b>	ø 26 h 23 mm ~ 11 gr - 28 pcs Layout 7 x 4 <b>MA1927</b>	ø 27 h 20 mm ~ 9 gr - 30 pcs Layout 6 x 5 <b>MA1963</b>
---	---	---	---	--



ø 27 h 20 mm ~ 9 gr - 30 pcs Layout 6 x 5 <b>MA1964</b>	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 <b>MA1965</b>	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 <b>MA1966</b>	25 x 25 h 15 mm ~ 9 gr - 30 pcs Layout 6 x 5 <b>MA1968</b>	40 x 20 h 18 mm ~ 8 gr - Prod. 30 pcs Layout 10 x 3 <b>MA1969</b>
--	---	---	---	--



40 x 18 h 15 mm ~ 9 gr - 30 pcs Layout 10 x 3 <b>MA1970</b>	40 x 18 h 16 mm ~ 8 gr - 30 pcs Layout 10 x 3 <b>MA1971</b>	26 x 26 h 20 mm ~ 7 gr - 30 pcs Layout 6 x 5 <b>MA1972</b>	25 x 25 h 13 mm ~ 9 gr - 24 pcs Layout 6 x 4 <b>MA1980</b>	ø 35 h 15 mm ~ 10 gr - 24 pcs Layout 6 x 4 <b>MA1981</b>
--	--	---	---	---



28 x 28 h 16 mm ~ 11 gr - 28 pcs Layout 7 x 4 <b>MA1982</b>	24 x 24 h 18 mm ~ 10 gr - 28 pcs Layout 7 x 4 <b>MA1983</b>	41 x 24 h 20 mm ~ 10 gr - 20 pcs Layout 5 x 4 <b>MA1985</b>	30 x 30 h 11 mm ~ 11 gr - 28 pcs Layout 7 x 4 <b>MA1986</b>	35 x 23 h 17 mm ~ 10 gr - 24 pcs Layout 6 x 4 <b>MA1987</b>
--	--	--	--	--



30 x 30 h 8 mm ~ 8 gr - 24 pcs Layout 6 x 4 <b>MA1988</b>	ø 35 h 8 mm ~ 8 gr - 24 pcs Layout 6 x 4 <b>MA1989</b>	20 x 20 h 16 mm ~ 6 gr - 28 pcs Layout 7 x 4 <b>MA2003</b>	26 x 26 h 12 mm ~ 8,5 gr - 28 pcs Layout 7 x 4 <b>MA3007</b>
--	---	---	---

# TRIDIMENSIONAL/TRIDIMENSIONALI



For artisanal production. The kit includes: 3D mould and plate to remove excess chocolate.  
 Per produzione artigianale. Il kit include: stampo 3D e placca per togliere il cioccolato in eccesso.

## Sphere



26 x 26 h 26 mm  
 ~ 8 gr - 28 pcs  
 Layout 7 x 4

**20-3D2001**

## Egg



23 x 32 h 23 mm  
 ~ 8 gr - 28 pcs  
 Layout 7 x 4

**20-3D1002**

## Apple



ø 28 h 27 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT01**



## Pear



ø 26 h 36 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT02**

## Strawberry



ø 28 h 32 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT03**

## Lemon



ø 25 h 31 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT04**

## Orange



ø 27 h 30 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT05**

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



Ideal for praline production with dispensing machine  
 Ideali per la produzione di praline con macchine dosatrici

**[ONE SHOT]**



## Heart



30 x 28 h 19 mm  
 ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4

**203D03**

## Egg



ø 23,5 h 32 mm  
 ~ 10 gr - Prod. 28 pcs  
 Layout 7 x 4

**203D04**

## Truffle 26



ø 26 h 24 mm  
 ~ 10 gr - Prod. 28 pcs  
 Layout 7 x 4

**203D01**

## Truffle 23



ø 23 h 20,6 mm  
 ~ 7 gr - Prod. 28 pcs  
 Layout 7 x 4

**203D02**





# CHRISTMAS/NATALE

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

## Gift



26 x 26 h 20 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4

**MA1991**

## Pandorino



ø 30 h 25 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1990**

## Spheres



30 x 26 h 16,5 mm  
 Weight ~ 7 gr - Prod. 30 pcs  
 Layout 6 x 5

**MA1974**

## Trees



31 x 22 h 22 mm  
 Weight ~ 7 gr - Prod. 30 pcs  
 Layout 6 x 5

**MA1975**



**Star**

40 x 42 h 16 mm  
 Weight ~ 10 gr - Prod. 15 pcs  
 Layout 5 x 3  
 Professional mould 275 x 175 mm

**MA1984**



**Small Bottle**

60 x 20,5 h 16 mm  
 Weight ~ 12 gr - Prod. 18 pcs  
 Layout 9 x 2  
 Professional mould 275 x 175 mm

**MA3011**



# VALENTINE'S & MUM'S DAY

## SAN VALENTINO E FESTA DELLA MAMMA



### Diamond

33 x 33 h 15 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould 275 x 175 mm

**MA1993**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



### Weave

34 x 33 h 11 mm  
 Weight ~ 7 gr - Prod. 28 pcs  
 Layout 7 x 4

**MA1513**



### Intense

40 x 42 h 15 mm  
 Weight ~ 9 gr - Prod. 15 pcs  
 Layout 5 x 3

**MA1613**



### Braid

31 x 27 h 14 mm  
 Weight ~ 8 gr - Prod. 30 pcs  
 Layout 6 x 5

**MA1962**



### Smoothy

30,5 x 28 h 16,5 mm  
 Weight ~ 8 gr - Prod. 35 pcs  
 Layout 7 x 5

**MA1526**



## FATHER'S DAY/FESTA DEL PAPÀ

Professional chocolate mould  
Stampi professionali per cioccolato  
275 x 175 mm



### Snapback

82 x 59 x 37 mm  
Weight ~ 45 gr - Prod. 6 pcs  
Layout 3 x 2

**MA7003**



### Dafne

ø 35 h 16 mm  
Weight ~ 11 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould 275 x 175 mm

**MA1055**



### Bolt

31 x 27 h 16 mm  
Weight ~ 11 gr - Prod. 24 pcs  
Layout 6 x 4

**MA1054**



### Deep Heart

27 x 27 h 16 mm  
Weight ~ 11 gr - Prod. 28 pcs  
Layout 7 x 4  
Professional mould 275 x 175 mm

**MA1056**



### Joe

16 x 54 h 16 mm  
Weight ~ 10 gr - Prod. 16 pcs  
Layout 4 x 4

**MA1053**



# HALLOWEEN DAY/HALLOWEEN

Professional chocolate mould  
Stampi professionali per cioccolato  
275 x 175 mm



**New**

## Whisky

34 x 26 h 17 mm  
Weight ~ 8,6 gr - Prod. 20 pcs  
Layout 5 x 4

**MA1031**



## Skull

37 x 28 h 18 mm  
Weight ~ 10 gr - Prod. 20 pcs  
Layout 5 x 4

**MA1017**



## Pumpkin

34 x 31 h 15 mm  
Weight ~ 9 gr - Prod. 24 pcs  
Layout 6 x 4

**MA1992**



**New**

## Spooky

34 x 32,5 h 17 mm  
Weight ~ 9,3 gr - Prod. 20 pcs  
Layout 5 x 4

**MA1061**

# **BARS**







**Peak**

142 x 68 h 12 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

**MA2027**



**Swing**

142 x 68 h 10,5 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

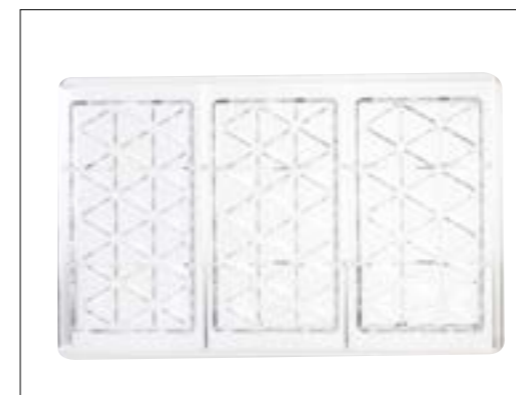
**MA2028**



**Weave**

140 x 70 h 11 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

**MA2029**



**Pyramid**

138 x 72 h 11 mm  
 Weight ~ 80 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

**MA2009**





### Mirror

138 x 72 h 9 mm  
 Weight ~ 86 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

**MA2022**

### Kit



138 x 69 h 11 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

**MA2023**

### Log



140 x 69,5 h 11 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

**MA2024**

### Slot



140 x 70,5 h 10 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

**MA2026**

### Block



139 x 69,5 h 11,5 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould 275 x 175 mm

**MA2025**



### Mini Quilted

133 x 70 x h 10 mm  
 Weight ~ 82 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2020**



### Quilted

132 x 66 h 10 mm  
 Weight ~ 80 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2021**



### Stone



70 x 70 h 11 mm  
 Weight ~ 50 gr - Prod. 6 pcs  
 Layout 3 x 2  
 Professional mould  
 275 x 175 mm

**MA2013**

### Square



70 x 70 h 11 mm  
 Weight ~ 50 gr - Prod. 6 pcs  
 Layout 3 x 2  
 Professional mould  
 275 x 175 mm

**MA2014**

### Exagon



140 x 68,5 h 13,5 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2015**

### Kaleidos



130 x 75 h 9 mm  
 Weight ~ 85 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2019**

### Liquid



117 x 71 h 13 mm  
 Weight ~ 80 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2008**

### Cocoa



130 x 70 x h 8 mm  
 Weight ~ 83 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2012**



### City

105 x 76 h 7 mm  
 Weight ~ 80 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2011**



Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

**Bubble**



132 x 68 h 11 mm  
 Weight ~ 80 gr  
 Prod. 3 pcs - Layout 3 x 1

**MA2010**

**Classic 70**



150 x 70 h 11 mm  
 Weight ~ 110 gr  
 Prod. 3 pcs - Layout 3 x 1

**MA2000**

**Kube**



137 x 72 h 10 mm  
 Weight ~ 100 gr  
 Prod. 3 pcs - Layout 3 x 1

**MA2016**

**Classic 75**



160 x 75 h 8 mm  
 Weight ~ 110 gr  
 Prod. 3 pcs - Layout 3 x 1

**MA2001**

**Classic 78**



157 x 78 h 7 mm  
 Weight ~ 65 gr  
 Prod. 3 pcs - Layout 3 x 1

**MA2005**

**Love**



137 x 71 h 9,5 mm  
 Weight ~ 100 gr  
 Prod. 3 pcs - Layout 3 x 1

**MA2017**







# CHOCOLATE DISPLAYS/ESPOSITORI PER CIOCCOLATO

## Vertical



91 x 226 h 73/93 mm  
Cap. ~ 16 pcs  
Plexiglass

**80ET007**

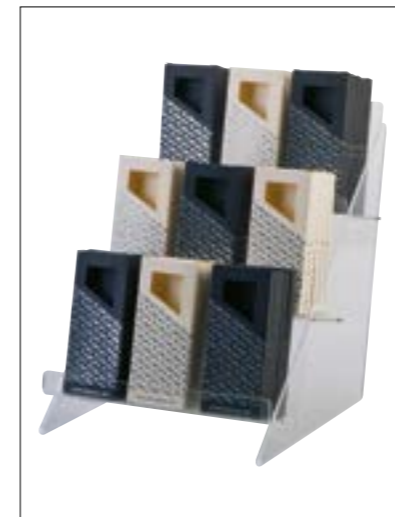
## Double



180 x 220 h 255 mm  
Cap. ~ 16 pcs (standing)/  
~ 32 pcs (laying) - Plexiglass

**80ET009**

## Classic



245 x 300 h 290 mm  
Cap. ~ 45 pcs  
Plexiglass

**ET004**

## Traditional



315 x 410 h 370 mm  
Cap. ~ 80 pcs  
Plexiglass

**ET004B**

## Horizontal

181 x 226 h 43/156 mm  
Cap. ~ 16 pcs (standing)/  
~ 32 pcs (laying) - Plexiglass

With removable pocket to  
insert customized graphics/  
con taschina removibile  
per inserire grafica  
personalizzata

**80ET008**



# SNACKS





## CLASSIC/CLASSICI

Professional chocolate mould  
Stampi professionali per cioccolato  
275 x 175 mm



### Liquid

100 x 26 h 16 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
Layout 2 x 4

**MA1914**



### Pyramid

123 x 27 h 12 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
Layout 2 x 4

**MA1915**



### Stairs

100 x 29 h 14 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
Layout 2 x 4

**MA1916**





### Modern Bon

86,6 x 31,6 h 18 mm  
 Weight ~ 34,5 gr - Prod. 8 pcs  
 Layout 2 x 4  
 Professional mould 275 x 175 mm

**MA1924**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

### Curvy



96 x 22 h 17 mm  
 Weight ~ 34 gr - Prod. 10 pcs  
 Layout 2 x 5

**MA1920**

### Triangle



96 x 22 h 17 mm  
 Weight ~ 23 gr - Prod. 10 pcs  
 Layout 2 x 5

**MA1922**

### Plain



96 x 22 h 15,5 mm  
 Weight ~ 34 gr - Prod. 10 pcs  
 Layout 2 x 5

**MA1921**

### Classic Bon



90 x 30,8 h 16,5 mm  
 Weight ~ 30 gr - Prod. 8 pcs  
 Layout 2 x 4

**MA1926**



Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



### City

113 x 39 h 10 mm  
 Weight ~ 45 gr - Prod. 6 pcs  
 Layout 2 x 3

**MA1919**



### Choco

120 x 24 h 11 mm  
 Weight ~ 33 gr - Prod. 8 pcs  
 Layout 2 x 4

**MA1923**



### Brick

81 x 27 h 15 mm  
 Weight ~ 30 gr - Prod. 12 pcs  
 Layout 3 x 4

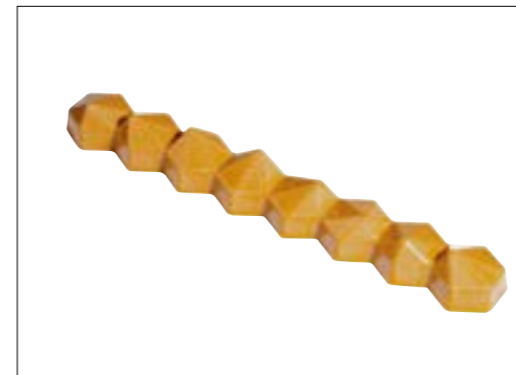
**MA1918**





## SHARING SNACK/SNACK DA CONDIVIDERE

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



### Prisma XL

202 x 32 h 19 mm  
 Weight ~ 70 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA7002**



### Bubble XL

200 x 23 h 17 mm  
 Weight ~ 70 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA7001**



### Kite XL

200 x 23 h 18 mm  
 Weight ~ 62 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA7000**



Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



## Flat

198 x 35 h 23 mm  
 Weight ~ 160 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA6100**



## Round

198 x 35 h 23 mm  
 Weight ~ 150 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA6101**



## Curvy

198 x 35 h 23 mm  
 Weight ~ 150 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA6102**



## Wavy

198 x 35 h 23 mm  
 Weight ~ 150 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA6103**



# FIGURES







# CHRISTMAS/NATALE TREES/ALBERI

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm



**New**

## Chiffon

120 x 123 h 150 mm  
Weight ~ 250 gr - Prod. 1 pc  
Layout 2 x 1

**MA3017**



## Treesmas

ø 75 h 120 mm  
Weight ~ 45 gr - Prod. 2 pcs  
Layout 4 x 1

**MA3009**



## Diamond Tree

ø 104 h 180 mm  
Weight ~ 160 gr - Prod. 1 pc  
Layout 2 x 1

**MA3012**



Professional moulds/stampi  
275 x 175 mm



### Merry Christmas **New**

154 x 151 h 184 mm  
Weight ~ 500 gr - Prod. 1 pc

**20SR108 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR108A - Mould for rotating machines**  
Stampi per rotativa



Professional moulds/stampi  
275 x 175 mm



### Hula Tree

ø 110 h 152 mm  
Weight ~ 200 gr - Prod. 2 pcs

**20SR100 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR100A - Mould for rotating machines**  
Stampi per rotativa







## XMAS BAUBLES/PALLE DI NATALE

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



### Diamantine

ø 62 h 72 mm  
 Weight ~ 50 gr - Prod. 6 pcs - Layout 3 x 2

**20SR103 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR103A - Mould for rotating machines**  
 Stampi per rotativa



### Snow New

ø 60 h 72 mm  
 Weight ~ 47 gr - Prod. 6 pcs - Layout 3 x 2

**20SR104 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR104A - Mould for rotating machines**  
 Stampi per rotativa



### Classic New

ø 60 h 72 mm  
 Weight ~ 47 gr - Prod. 6 pcs - Layout 3 x 2

**20SR105 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR105A - Mould for rotating machines**  
 Stampi per rotativa



## Bottle

ø 65,4 h 220 mm  
 closer/tappo ø 26,8 mm  
 Weight ~ 120 gr - Prod. 1 pc  
 Professional mould 275 x 175 mm

**MA3010**







## BEARS/ORSETTI

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



### Surprise Bear **New**



63 x 54 h 101 mm  
 Weight ~ 74 gr - Prod. 2 pcs

**20SR106 - Mould for artisanal production with hooks**  
 Stampi per produzione artigianale con ganci

**20SR106A - Mould for rotating machines with hooks**  
 Stampi per rotativa con ganci



### Cuddly Bear **New**



67 x 54 h 105 mm  
 Weight ~ 90 gr - Prod. 2 pcs

**20SR107 - Mould for artisanal production with hooks**  
 Stampi per produzione artigianale con ganci

**20SR107A - Mould for rotating machines with hooks**  
 Stampi per rotativa con ganci





**Teddy**

97 x 64 h 130 mm  
Weight ~ 110 gr - Prod. 1 pc  
Layout 2 x 1

**MA3014**



# SANTA CLAUS/BABBO NATALE



## Santa

ø 70 h 120 mm  
 Weight ~ 55 gr - Prod. 2 pcs  
 Professional mould 275 x 175 mm

**MA3008**



## Diamond Santa

68 x 61 h 130 mm  
 Weight ~ 120 gr - Prod. 2 pcs  
 Professional mould 275 x 175 mm

**MA3013**



## Santa & Snowman

Santa Claus: ø 46 h 79 mm  
 Snowman: 42 x 46 h 72 mm  
 Prod. 4+4 pcs  
 Professional mould 275 x 175 mm

**20-C1010**





### Sir Toy

53 x 44 h 120 mm  
 Weight ~ 35 gr - Prod. 4 pcs  
 Professional mould 275 x 175 mm

**20SR102 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR102A - Mould for rotating machines**  
 Stampi per rotativa



### Rudolph

88 x 56 h 120 mm  
 Weight ~ 70 gr - Prod. 2 pcs  
 Professional mould 275 x 175 mm

**20SR101- Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR101A - Mould for rotating machines**  
 Stampi per rotativa





# HALLOWEEN



**New**

## Amleto

96 x 75 h 100 mm  
 Weight ~ 137 gr - Prod. 2 pcs  
 Layout 2 x 2  
 Professional mould 275 x 175 mm

**MA3018**



# EASTER/PASQUA



## ELEGANT SHAPES FOR A GLAMOROUS EASTER

Created thanks to the aesthetic taste of Philip Khoury, Head Pastry for Harrods, the Blossom egg joins the wide range of chocolate moulds in Martellato's Supreme line. A unique design that confers elegance and modernity, to meet the needs of those who wish to amaze with a fascinating product that respects tradition.

*Realizzato grazie al gusto estetico di Philip Khoury, Head Pastry per Harrods, l'uovo Blossom si aggiunge all'ampia gamma di stampi per cioccolato della linea Supreme di Martellato. Un design unico che conferisce eleganza e modernità, per soddisfare le esigenze di chi desidera stupire con un prodotto affascinante ma che rispetti la tradizione.*



**New**

### Blossom

signed by Philip Khoury

ø 105 h 165 mm

Weight ~ 200 gr - Prod. 1 egg/uovo

Layout 2 x 1 - BPA Free

Professional mould 275 x 175 mm

**21U505**





## A CHOCOLATE EGG FOR A GREENER WORLD

A mould designed with great attention to detail with a unique and special shape: Cocoa is the egg that Martellato has created in collaboration with Alberto Simionato, director of Chocolate Academy Milano. What makes this mould even more special is its noble cause, in fact part of the proceeds will be used to expand the Martellato forest, created thanks to Treadom. Scan the qr code to find out more.

*Uno stampo disegnato con grande cura per i dettagli dalla forma unica e speciale: Cocoa è l'uovo che Martellato ha creato in collaborazione con Alberto Simionato, direttore di Chocolate Academy Milano. Ciò che rende ancora più speciale questo stampo è la sua nobile causa, infatti parte del ricavato verrà utilizzato per ampliare la foresta Martellato creata grazie a Treadom. Scansiona il qr code per saperne di più.*



**New**

**Cocoa**

signed by Alberto Simionato

ø 93,5 h 165 mm

Weight ~ 275 gr - Prod. 1 egg/uovo

Layout 2 x 1- - BPA Free

Professional mould 275 x 175 mm

**21U506**



Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



## Happy Easter

ø 156 h 228 mm  
 Prod. 1 egg/uovo ~ 330 gr  
 base not included/base non inclusa

**20SR022 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR022A - Mould for rotating machines**  
 Stampi per rotativa



## Crack

ø 100 h 150 mm  
 Prod. 2 eggs/uova ~ 160 gr  
 base not included/base non inclusa

**20SR021 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR021A - Mould for rotating machines**  
 Stampi per rotativa



## Suave

ø 113 h 150 mm  
 Prod. 2 eggs/uova ~ 220 gr  
 base not included/base non inclusa

**20SR020 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR020A - Mould for rotating machines**  
 Stampi per rotativa







Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



**Bond**

ø 101 h 150 mm  
 Weight ~ 210 gr - Prod. 1 egg/uovo  
 Layout 2 x 1

**20U504**



**Diamond**

ø 99 h 150 mm  
 Weight ~ 210 gr - Prod. 1 egg/uovo  
 Layout 2 x 1

**20U502**



**Diamond Base**

68 x 68 h 5,5 mm  
 Weight ~ 16 gr - Prod. 6 pcs  
 Layout 3 x 2

**20U503**



**Drip**

ø 100 h 150 mm  
 Weight ~ 210 gr - Prod. 1 egg/uovo  
 Layout 2 x 1  
 Professional mould 275 x 175 mm

**20U501**



**Puzzle**

ø 105 h 150 mm  
 Weight ~ 210 gr - Prod. 1 egg/uovo  
 Layout 2 x 1  
 Professional mould 275 x 175 mm

**20U500**





## SMOOTH EGGS/ UOVA LISCE

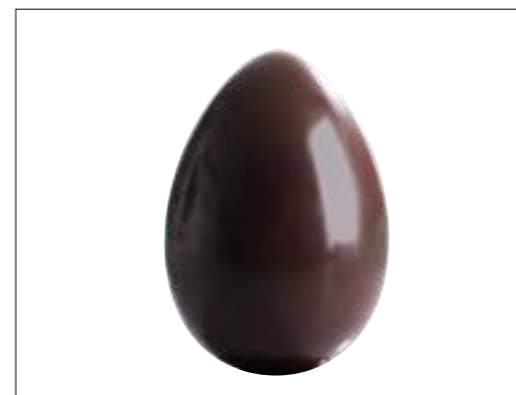


### Egg 15

ø 104 h 150 mm  
Weight ~ 230 gr - Prod. 2 eggs/uova  
Professional mould 275 x 175 mm

**20SR001 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR001A - Mould for rotating machines**  
Stampi per rotativa



### Egg 17

ø 120 h 175 mm  
Weight ~ 260 gr - Prod. 1 egg/uovo  
Professional mould 275 x 175 mm

**20SR003 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR003A - Mould for rotating machines**  
Stampi per rotativa



### Egg 20

ø 141 h 204 mm  
Weight ~ 380 gr - Prod. 1 egg/uovo  
Professional mould 275 x 175 mm

**20SR002 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR002A - Mould for rotating machines**  
Stampi per rotativa



### Egg 23

ø 160 h 230 mm  
Weight ~ 430 gr - Prod. 1 egg/uovo  
Professional mould 275 x 175 mm

**20SR004 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR004A - Mould for rotating machines**  
Stampi per rotativa



## SMOOTH HALF EGG/MEZZE UOVA LISCE

Gli stampi per realizzare uova lisce sono composti da due metà unite da magneti, ideali per realizzare 2 uova. Il materiale scelto per lo stampo garantisce un risultato perfetto anche con forme e dimensioni sofisticate.

*The mould for making plain eggs consists of two halves joined by magnets, ideal for making 2 eggs. The material chosen for the mould guarantees a perfect result even with sophisticated shapes and sizes.*

Professional chocolate mould  
*Stampi professionali per cioccolato*



Cod.	Size (mm)	Mould (mm)	Prod.	~ gr
<b>20U032N</b>	22 x 32	275 x 175	32 pcs	7
<b>20U064N</b>	44 x 64	275 x 175	10 pcs	25
<b>20U105N</b>	72 x 105	275 x 175	4 pcs	70
<b>20U130N</b>	90 x 130	275 x 175	2 pcs	150
<b>20U150N</b>	104 x 150	275 x 175	2 pcs	230
<b>20U175N</b>	121 x 175	275 x 175	1 pc	260
<b>20U204N</b>	141 x 204	275 x 175	1 pc	380
<b>20U227N</b>	157 x 227	275 x 175	1 pc	430

Cod.	Size (mm)	Mould (mm)	Prod.	~ gr
<b>20U258</b>	258 x 175	365 x 200	1 pc	500
<b>20U320</b>	320 x 210	365 x 275	1 pc	850



# EASTER FIGURES/SOGGETTI DI PASQUA



Professional moulds/stampi  
275 x 205 mm



## Ms Hen **New**

126 x 81 h 150 mm - Weight ~ 54 gr  
Prod. 2 pcs - Layout 2 x 1 - BPA Free  
Professional moulds/stampi 275 x 205 mm

**21SR005G - Mould for artisanal production with hooks**  
Stampi per produzione artigianale con ganci

**21SR005AG - Mould for rotating machines with hooks**  
Stampi per rotativa con ganci



Professional moulds/stampi  
275 x 205 mm



## Lil Chick **New**

94 x 62 h 108,5 mm  
Weight ~ 37 gr - Prod. 4 pcs  
Layout 2 x 2 - BPA Free

**21SR006G - Mould for artisanal production with hooks**  
Stampi per produzione artigianale con ganci

**21SR006AG - Mould for rotating machines with hooks**  
Stampi per rotativa con ganci







Professional moulds/stampi  
275 x 205 mm



**Peter** *New*

89 x 89 h 110 mm  
Weight ~ 48 gr - Prod. 4 pcs  
Layout 2 x 2- BPA Free

**21SR007G - Mould for artisanal production with hooks**  
Stampi per produzione artigianale con ganci

**21SR007AG - Mould for rotating machines with hooks**  
Stampi per rotativa con ganci



Professional moulds/stampi  
275 x 175 mm



**Fluffy** *New*

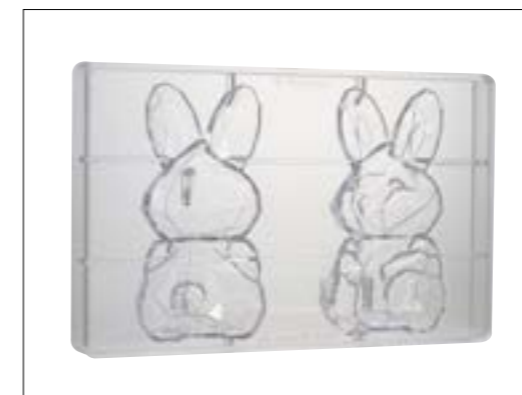
75 x 81 h 62,5 mm  
Weight ~ 30 gr - Prod. 6 pcs  
Layout 3 x 2- BPA Free

**21SR008G - Mould for artisanal production with hooks**  
Stampi per produzione artigianale con ganci

**21SR008AG - Mould for rotating machines with hooks**  
Stampi per rotativa con ganci







**Roger**

78 x 73 h 150 mm  
 Weight ~ 130 gr - Prod. 1 pc  
 Professional mould 275 x 175 mm

**MA3016**



**Rabbit**

**Chick**



120 x 120 h 220 mm  
Weight ~ 480 gr - Prod. 1 pc  
Thermoformed 3D moulds

160 x 120 h 210 mm  
Weight ~ 460 gr - Prod. 1 pc  
Thermoformed 3D moulds

**MAC604S**

**MAC602S**



**Rooster**

**Chick**



100 x 160 h 126 mm  
Weight ~ 80 gr - Prod. 2 pcs  
Professional mould  
275 x 175 mm

65 x 84 h 80 mm  
Weight ~ 45 gr - Prod. 6 pcs  
Professional mould  
275 x 175 mm

**20-C1955**

**20-C1957**





Thermoformed 3D plastic moulds  
Stampi 3D in plastica termoformata

**Mr. Bunny**



90 x 60 h 152 mm  
Weight ~100 gr - Prod. 1 pc

**MAC616S**

**Ms Cocodé**



108 x 75 h 120 mm  
Weight ~90 gr - Prod. 1 pc

**MAC615S**



**Hug in Egg**



h 170 mm (2 fig.) - Prod. 2 pcs

**MAC720S**

**Baby Bunny**



h 180 mm - Prod. 1 pc

**MAC620S**

**Bunny**



h 140 mm - Prod. 1 pc

**MAC661S**



### Smooth Heart

75 x 70 h 22 mm  
 Weight ~ 27 gr  
 Prod. 6 pcs  
 Layout 3 x 2  
 Professional mould  
 275 x 175 mm

**MA1996**

45 x 42 h 16 mm  
 Weight ~ 14 gr  
 Prod. 12 pcs  
 Layout 4 x 3  
 Professional mould  
 275 x 175 mm

**MA1995**



### Diamond Heart

70 x 66 h 20 mm  
 Weight ~ 17 gr  
 Prod. 6 pcs  
 Layout 3 x 2  
 Professional mould  
 275 x 175 mm

**MA3015**



# **SPECIALS & NAPOLITAINS**





# CIRCLE DISK/DISCHETTI

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm

## Circle 30



ø 30 h 3 mm  
 Weight ~ 2,5 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1026**

## Circle 33



ø 33 h 4 mm  
 Weight ~ 4 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1027**

## Circle 40



ø 40 h 4 mm  
 Weight ~ 5,5 gr - Prod. 15 pcs  
 Layout 5 x 3

**MA1028**

## Circle 75



ø 75 h 5 mm  
 Weight ~ 25 gr - Prod. 6 pcs  
 Layout 3 x 2

**MA1030**



# CUPS & SPOON/TAZZE & CUCCHIAINO

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

## Spoon



92 x 26 h 7 mm  
 Weight ~ 6 gr  
 Prod. 13 pcs

**MA3006**

## Big Cup



55 x 69 h 34 mm  
 Weight ~ 20 gr  
 Prod. 7 pcs

**MA1951**

## Small Cup



47 x 59 h 30 mm  
 Weight ~ 17 gr  
 Prod. 7 pcs

**MA1953**





# CHOCOLATE MIGNON

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm

A chocolate mignons moulds collection for making pralines or exquisite small mignon holders. Some of the collection models were inspired by the ice-cream waffle cones and mini-cups. Besides making shiny and uniform chocolates, the professional moulds of Martellato helps remove the pralines with greater ease and minimises any risk of breaking them.

*Una collezione di stampi per mignon di cioccolato ideale per preparare praline o piccoli contenitori per mignon dal grande sapore: Martellato ha realizzato una serie di modelli ispirati ai coni cialda e alle coppette per gelato. Oltre a conferire al cioccolato brillantezza e uniformità, lo stampo professionale made in Martellato agevola la sformatura e minimizza ogni rischio di rottura.*

## Cornetto



ø 32 h 37 mm  
 Weight ~ 10 gr - Prod. 20 pcs  
 Layout 5 x 4

**20GU001**

## Stella



ø 40 h 17 mm  
 Weight ~ 10 gr - Prod. 15 pcs  
 Layout 5 x 3

**20GU002**

## Flora



33 x 31 h 20 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4

**20GU003**





**Cercle**



ø 37 h 14 mm  
Weight ~ 10 gr - Prod. 15 pcs  
Layout 5 x 3

**20GU007**

**Cube**



27 x 27 h 31 mm  
Weight ~ 10 gr - Prod. 28 pcs  
Layout 7 x 4

**20GU008**

**Carrè**



33 x 33 h 14 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4

**20GU009**

**Beso**



33 x 33 h 23 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4

**20GU004**

**Mug**



32 x 42 h 29 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4

**20GU005**

**Rondes**



ø 27 h 31 mm  
Weight ~ 10 gr - Prod. 28 pcs  
Layout 7 x 4

**20GU006**

**Cup**



44 x 56 h 39 mm  
Weight ~ 10 gr - Prod. 12 pcs  
Layout 4 x 3

**20GU500**

**Coupe**



ø 40 h 18,5 mm  
Weight ~ 10 gr - Prod. 15 pcs  
Layout 5 x 3

**20GU501**

**Cafe**



44 x 55 h 23 mm  
Weight ~ 10 gr - Prod. 12 pcs  
Layout 4 x 3

**20GU502**

# NAPOLITAINS

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



## Timeless



74 x 33 h 5 mm  
 Weight ~ 13 gr - Prod. 12 pcs  
 Layout 3 x 4

**MA2007**

## Lulu



32 x 32 h 4 mm  
 Weight ~ 5 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA2002**

## Liquid



31 x 31 h 4,5 mm  
 Weight ~ 4 gr - 24 pcs  
 Layout 6 x 4

**MA6001**

## City



34 x 34 h 4 mm  
 Weight ~ 4 gr -Prod. 24 pcs  
 Layout 6 x 4

**MA6006**

## Brick



45 x 23 h 6 mm  
 Weight ~ 4 gr - Prod. 20 pcs  
 Layout 5 x 4

**MA6005**

## Classic



50 x 26 h 3 mm  
 Weight ~ 5 gr - Prod. 16 pcs  
 Layout 4 x 4

**MA2006**

## Spiral



ø 39 h 4,5 mm  
 Weight ~ 4 gr - Prod. 15 pcs  
 Layout 5 x 3

**MA6003**

## Jem



42 x 25 h 6 mm  
 Weight ~ 4 gr - Prod. 20 pcs  
 Layout 5 x 4

**MA6002**



# **HALF-SPHERES & DECORATIONS**



# HALF-SPHERES/SEMISFERE



## Excellent spheres

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



Cod.	Size (mm)	Weight	Layout	Prod.
<b>MA5003</b>	ø 20	2,5 gr (full/piena) 1,5 gr (shell/camicia)	9 x 5	45 pcs
<b>MA5007</b>	ø 25	5 gr (full/piena) 2,6 gr (shell/camicia)	7 x 4	28 pcs
<b>MA5000</b>	ø 30	4 gr (full/piena) 9 gr (shell/camicia)	6 x 4	24 pcs
<b>MA5008</b>	ø 35	8 gr (full/piena) 3 gr (shell/camicia)	5 x 3	15 pcs
<b>MA5004</b>	ø 40	11 gr	5 x 3	15 pcs
<b>MA5009</b>	ø 45	13 gr	4 x 3	12 pcs
<b>MA5001</b>	ø 50	17 gr	4 x 2	8 pcs
<b>MA5010</b>	ø 55	20 gr	3 x 2	6 pcs
<b>MA5005</b>	ø 60	25 gr	3 x 2	6 pcs
<b>MA5006</b>	ø 80	50 gr	2 x 2	4 pcs
<b>MA5002</b>	ø 100	80 gr	2 x 2	2 pcs







# TYPEFACE & SNOWFLAKES

## LETTERE E FIOCCHI DI NEVE

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm

Whether semifreddi, cakes or chocolate pieces, with these decoration moulds you can make letters and numbers for special occasions such as birthdays or anniversaries, or you can create tasty compositions with the chocolate snowflake mould in different sizes. All you have to do is simply use your imagination.

*Che siano semifreddi, torte o piece in cioccolato, con questi stampi per decoro potrai realizzare lettere e numeri da utilizzare nelle occasioni speciali come compleanni o anniversari, oppure potrai creare gustose composizioni con lo stampo per fiocchi di neve in cioccolato dalle diverse misure. Quello che devi fare è semplicemente usare la fantasia.*



### Letters & Numbers

h 30 mm

MA3005

**LETTERS AND  
 NUMBERS  
 123456789**



### Snowflakes

14 pcs ø 30 h 4 mm - Weight ~1 gr  
 12 pcs ø 40 h 4 mm - Weight ~2 gr

20-D029



Martellato srl - via Rovigo, 1/B - 35010 - Vigonza (PD) Italy  
tel. +39 0497800155 - [martellato@martellato.com](mailto:martellato@martellato.com) - [www.martellato.com](http://www.martellato.com)